

GASTRONOMIC MENU

Holiday Menu 2024-2025



Celeriac and smoked sturgeon mille-feuille,
Siberian caviar and fermented plums



Spot prawns, wild ginger marinated pear,
shellfish oil and charred citrus



Foie gras and Jerusalem artichoke tartelette, meat juice
and black garlic, homemade Québec hazelnut praline



Black truffle brouillade, potato virgin sauce
and croissant croutons



Open ravioli, wild sea bass, Quebec saffron



Québec lamb, meat juice emulsified
with foie gras, stuffed morel, cereals and sweet
potatoes



L'Hercule de Charlevoix, burnt bread soup,
roasted lardons and cipollini onions



Madagascar vanilla and wild strawberries
from the Magdalene Islands



Nutcracker, wild forest tea mousse,
hazelnut chocolate cream, cacao tuile

MENU | 195.

WINE PAIRING | 155.